

# HERR URBANIAK'S ESPRESSO

- Gravity **14.3 BLG**
- ABV ---
- IBU **28**
- SRM **46.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Oats, Flaked	0.6 kg (10%)	80 %	2
Grain	Chocolate Malt (US)	0.5 kg (8.3%)	60 %	690
Sugar	Milk Sugar (Lactose)	0.6 kg (10%)	76.1 %	0
Grain	Jęczmień palony	0.3 kg (5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Espresso	200 g	Primary	0 day(s)

## Notes

- Zmniejszyć ilość laktozy, może do 0,4 kg.  
*Jun 23, 2016, 1:58 AM*